



Marlborough SAUVIGNON BLANC 2011

VARIETY

SAUVIGNON BLANC

REGION

MARLBOROUGH

STYLE

FRUIT DRIVEN

VINTAGE

2011

VINEYARD

BRANCOTT VALLEY

VINIFICATION

PICKING OVER A RANGE OF TIMES BASED ON FLAVOUR.

APPEARANCE

CLEAR AND BRIGHT

BOUQUET

LIFTED AROMATIC NOSE OF ELDERFLOWER, LIME & CRUSHED HERBS & A HINT OF RIPE TROPICAL FRUIT.

PALATE

RIPE FRUIT BALANCED WITH A FRESH ACIDITY WHILE THE LINGERING FINISH DELIVERS A HINT OF MINERALITY

CELLARING

THIS WINE CAN BE ENJOYED NOW BUT ALSO HAS GREAT CELLARING POTENTIAL

SERVING TEMPERATURE

SLIGHTLY CHILLED

FOOD ACCOMPANIMENTS

OYSTERS, MUSSELS, CRAYFISH, GRILLED OR POACHED SALMON, SEAFOOD SALAD, IRISH STEW, HAM, CHERVE, GOAT CHEESE AND STRONGLY FLAVOURED CHEESES, ASPARAGUS QUICHE

TECHNICAL ANALYSIS

Harvest Date:	9 th - 20 th April 2011
Bottled date:	10/8/2011
Winemaker:	BRIAN BICKNELL
Brix at Harvest:	23
Alcohol:	13.5%
Residual Sugar:	1.9
Titrateable Acidity:	6.8
ph:	3.11
Packaging:	12 BOTTLE CASE

